

Soups

Gazpacho Andaluz with Cucumber Relish 9

Ibérico Bone Broth with White Beans & Chorizo 10

Salads

House: Baby Arugula & Belgian Endive with Monte Enebro Goat Cheese 12
Piquillo Peppers & an Almond-Garlic Vinaigrette

Romaine Salad with 6-month Manchego Cheese & Spanish Anchovies 12

Spanish White Asparagus, Conserved, 'Cojonudos' 15
with Balsamic Pearl Onions & Piquillo Peppers

Appetizers

Jumbo Shrimp sautéed with Roasted & Fresh Garlic in Olive Oil 16

Grilled Spanish Octopus, Galician-style, with Fingerlings & Pimentón 17

Seared Foie Gras with Pain Perdu 20

Duck Confit with Poached Duck Egg, Smoked Bacon & Onions 18

Escargots sautéed in Basil-Garlic Butter on Toasted Baguette 12

Roasted Piquillo Peppers with Suckling Pig, Jamón & Manchego Cheese 17

Brazo Gitano: Puff Pastry with Lamb, Mushrooms, Olives & Garlic 16
on Creamy Spinach

La Tabla: Chorizo de Soria & Salchichon de Vic
Pâté de Campagne with Pickled Shallots & Cornichons, 6-month Manchego 19

No Split Soups, Salads, Appetizers or Entrées

5/2020 For conservation, Water Service available only upon request.

In consideration of our guests, we request that all electronic devices be on mute and cell phone use limited to outside. Thank you.

For Parties of 6 or more, 20% Gratuity will be added.

Angeles' Paella: Shrimp, Calamari, Chicken, Pork & Beef 32

(3) Seared Dry Sea Scallops & (2) Jumbo Gulf Shrimp 38
with Caviar Beurre Blanc & Saffron Cream over Lemon-Leek Risotto

Seafood Black Rice with Spanish Octopus, Baby Squid & Jumbo Shrimp 32
Garlic Aioli, Piquillo Peppers & Fresh Green Onion

Gulf Red Snapper with Colossal Lump Crab, Lemon Beurre Blanc 34
on Haricots Verts sautéed with Grape Tomatoes & Shallots

Crispy Seared Scottish Salmon Belly with Tarragon Beurre Blanc 28
on Cauliflower Purée, Cauliflower Florets & Blistered Cherry Tomatoes

(2) Semi-boneless Jumbo Texas Quail filled with Wild Mushroom & Bacon 30
with Whole Garlic Olive Oil & Lyonnaise Potatoes

Roasted Pekin Duck Breast 'Latin Quarter' 32
with Fingerling Potatoes, Roma Quarters & Spanish Onions in Demiglaze

Braised Rabbit Leg with Pedro Ximenez & Hedgehog Mushroom Sauce 28
on Lemon-Leek Risotto

Braised Boneless Beef Short Rib with Hunter's Sauce 29
on Potato Purée & Baby Carrots

Beef Filet over Manchego Mashed Potatoes with Roquefort Cream & Crispy Onions 38

Roasted Open-Range Australian Lamb Chops 40
with Rich Lamb Jus, Sautéed Spinach & Goat Cheese Potato Cake

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